

# A TASTE OF SRI LANKA POP UP @ doi moi

by Chef Johanna Hellrigl & Chef Aarthi Sampath

## MUNCHIES

**Lotus Root Chips** tossed in a Homemade Roasted Curry Powder  
**Cassava Chips** with Katta Sambol  
**Sweet Pineapple & Sour Mango** with Chili Salt  
**Breaded Potato Samosas** with Pol Sambol & Lime  
**Patties Shark & Onion Empanadas**  
**Banana Blossom Salad** Coconut-Poached Chicken & Fresh Herbs

## FAMILY STYLE

**Nandu Kari** Famous Sri Lankan Crab- Animal Style!  
**Kukul Mas Mirisata** Spicy, Warming & Fragrant Chicken Curry  
**Jeeraga Samba** Goat Biriyanis made with Short Grain Rice  
**Kiri Kos** Jackfruit Curry with Fenugreek & Curry Leaves

## VEGGIES! AS A SIDE...

**Ala Thel Dala** Deviled Crispy Potatoes  
**Payathangai Pirattal** Dry Long Bean Curry

## ...OR PICKLED

**Lunu Dehi** Pickled Lime  
**Achcharu** Pickled Cucumber & Rhubarb  
**Wambatu Moju** Pickled Eggplant & Shallot

## HOPPERS!

**Bittara Appam** Duck  
Egg Hopper  
**Idiyappam** Steamed  
Rice Flour String  
Hopper

## MUST-HAVES: RELISHES & SAUCES

**Kiri Hodi** Coconut Gravy  
**Pol Sambol** Coconut Relish  
**Mint Sambol** Mint & Green  
Chili Relish  
**Lunu Miris** Spicy Chili  
Relish  
**Mango Chutney** Spiced &  
Sweet

## ROTI & RICE

**Pol Roti** Coconut  
Roti Bread  
**Kaha Bath** Fragrant  
Yellow Basmati Rice

## SWEET TREATS

**Watalappam** Candied Jaggery Cashews & Fresh Cherries  
**Love Cake** Rose-Scented Spice Cake with Ceylon Tea Cream & Macerated Rhubarb  
**Pani Walalu** Sri Lankan Funnel Cake  
**Calamansi & Mango Lassi Soft Serve!** Pick a Flavor or Swirl Both in a Cup or Cone